



## Sample Sunday Feast Menu

This menu is always changing as we use the very best locally sourced ingredients of the season.

### Starters

Begin your feast with our selection of buffet dishes created with locally sourced and seasonal ingredients

### Sunday Main Courses

Duo of roast beef - Barracks Farm sirloin of beef, slow roast short rib

Hillhouse Farm Roast Pork Belly

Roast Cotswold White chicken - Roasted breast and thigh

Tempted by it all? - A combination of each of our three roast meats

roast beef - roast pork - roast chicken

Roasted seabream with brown chicken jus, caper and lemon sauce

Hillfield plant-based Wellington

Served family style, with duck fat roast potatoes, carrot & swede mash,

Hispi cabbage, cauliflower cheese, Yorkshire pudding and gravy

### Puddings

Indulge yourself in our handcrafted seasonal desserts from the buffet, freshly created by our pastry chefs

Enjoy our self-service tea and coffee station featuring freshly brewed 100% Arabica coffee, a perfect blend for a delightful Sunday

Three-course Sunday Lunch 60.0

Celebration Sunday Lunch 72.5

3 course lunch with a sparkling glass of Ridgeview Brut (125ml)

Young Farmer's Sunday Lunch 30.0

Surrey cheese selection 15.0

Speciality coffee and sweet treats 5.75

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.